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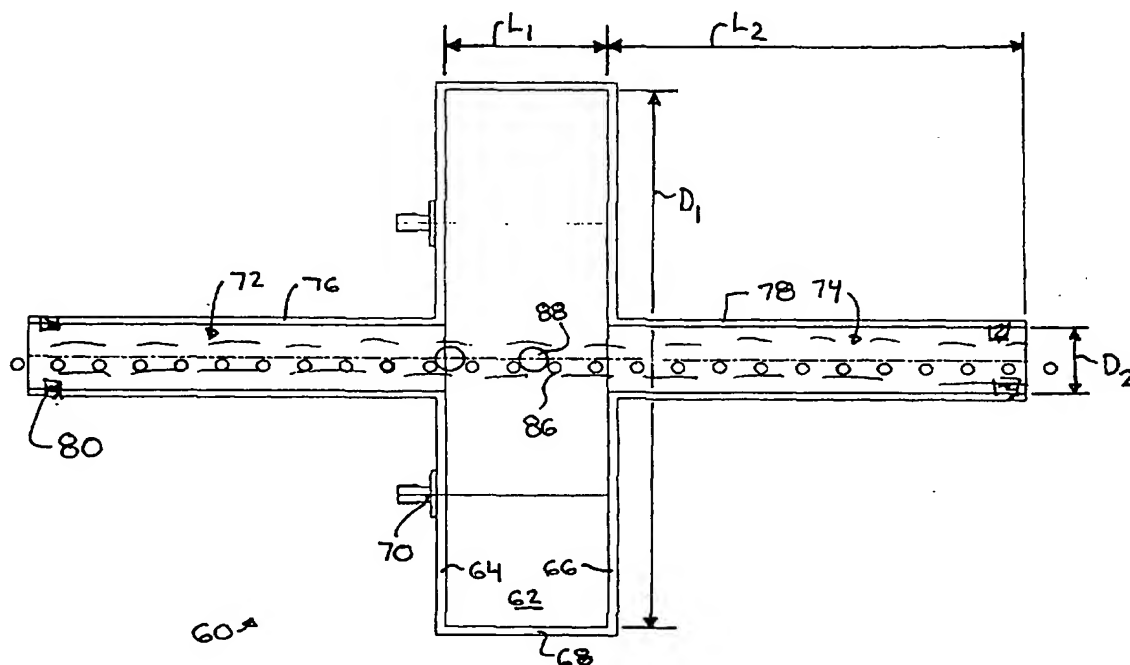
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(54) Title: MICROWAVE EGG PASTEURIZATION METHOD AND APPARATUS.



(57) Abstract: A microwave apparatus is used to pasteurize eggs. The apparatus may include means for preferentially microwave-heating yolk of the eggs. The albumen may be separately heated or may be precooled. Alternatively, the albumen may be heated by diffusion from the yolk in one or more stages or may be heated in an additional stage along with the yolk.

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